# Food Inspection Report

## State of Ohio

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>GOBOWL LLC</td>
<td>FSO</td>
<td>511</td>
<td>02/27/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>1113 APOLLO DR.</td>
<td>WAPAKONETA 45895</td>
</tr>
</tbody>
</table>

**License holder:** GOBOWL LLC

**Inspection Time:** 60

**Travel Time:** 5

**Category/Descriptive:** COMMERCIAL CLASS 3 <25,000 SQ. FT.

### Foodborne Illness Risk Factors and Public Health Interventions

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

#### Compliance Status

**Supervision**

1. **IN** ○ **OUT** ○ **N/A** Person in charge present; demonstrates knowledge, and performs duties
2. **IN** ○ **OUT** ○ **N/A** Certified Food Protection Manager

**Employee Health**

3. **IN** ○ **OUT** ○ **N/A** Management, food employees and conditional employee; knowledge, responsibilities and reporting
4. **IN** ○ **OUT** ○ **N/A** Proper use of restriction and exclusion
5. **IN** ○ **OUT** ○ **N/A** Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. **IN** ○ **OUT** ○ **N/O** Proper eating, tasting, drinking, or tobacco use
7. **IN** ○ **OUT** ○ **N/O** No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. **IN** ○ **OUT** ○ **N/O** Hands clean and properly washed
9. **IN** ○ **OUT** ○ **N/A** ○ **N/O** No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. **IN** ○ **OUT** ○ **N/A** Adequate handwashing facilities supplied & accessible

**Approved Source**

11. **IN** ○ **OUT** Food obtained from approved source
12. **IN** ○ **OUT** ○ **N/A** ○ **N/O** Food received at proper temperature
13. **IN** ○ **OUT** Food in good condition, safe, and unadulterated
14. **IN** ○ **OUT** ○ **N/A** ○ **N/O** Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Food separated and protected
16. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Food-contact surfaces: cleaned and sanitized
17. **IN** ○ **OUT** Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/Temperature Controlled for Safety Food (TCS food)**

18. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Proper cooking time and temperatures
19. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Proper reheating procedures for hot holding
20. **IN** ○ **OUT** ○ **N/A** ○ **N/O** Proper cooling time and temperatures
21. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Proper hot holding temperatures
22. **IN** ○ **OUT** ○ **N/A** Proper cold holding temperatures

**Time/Temperature Controlled for Safety Food (TCS food)**

23. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Proper date marking and disposition
24. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Time as a public health control: procedures & records
25. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Consumer advisory provided for raw or undercooked foods
26. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Pasteurized foods used; prohibited foods not offered
27. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Food additives: approved and properly used
28. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Toxic substances properly identified, stored, used
29. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Special Requirements: Fresh Juice Production
31. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Special Requirements: Heat Treatment Dispensing Freezers
32. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Special Requirements: Custom Processing
33. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Special Requirements: Bulk Water Machine Criteria
34. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Special Requirements: Acidified White Rice Preparation Criteria
35. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Critical Control Point Inspection
36. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Process Review
37. ○ **IN** ○ **OUT** ○ **N/A** ○ **N/O** Variance

**Risk Factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public Health Interventions** are control measures to prevent foodborne illness or injury.
### Food Inspection Report

**Name of Facility**: GOBOWL LLC  
**Type of Inspection**: sta  
**Date**: 02/27/2019

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance  OUT = not in compliance  N/O = not observed  N/A = not applicable

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
<th>Food Temperature Control</th>
<th>Food Identification</th>
<th>Prevention of Food Contamination</th>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN O OUT N/O N/O</td>
<td>54 IN O OUT</td>
<td>40 IN O OUT N/O N/O</td>
<td>44 IN O OUT</td>
<td>65 IN O OUT N/A</td>
<td>50 IN O OUT N/O N/O</td>
</tr>
<tr>
<td>39 IN O OUT</td>
<td></td>
<td>41 IN O OUT N/Y N/O N/O</td>
<td>45 IN O OUT</td>
<td>66 IN O OUT O N/A</td>
<td>51 IN O OUT N/O N/A</td>
</tr>
<tr>
<td></td>
<td>Pasteurized eggs used where required</td>
<td>42 IN O OUT N/O N/O</td>
<td>46 IN O OUT</td>
<td>67 IN O OUT N/A</td>
<td>52 IN O OUT O N/A</td>
</tr>
<tr>
<td></td>
<td>Water and ice from approved source</td>
<td>Approved thawing methods used</td>
<td>47 IN O OUT</td>
<td>68 IN O OUT O N/A</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>48 IN O OUT N/Y N/O N/O</td>
<td>69 IN O OUT O N/A</td>
<td>Splash-resistant and cloth glove use</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>49 IN O OUT N/Y N/O N/O</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R:  COS = corrected on-site during inspection  R = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation</td>
<td>y</td>
<td>o</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Raw sausage is stored above RTE foods. Raw eggs are stored on cheese. Containers of food are not covered in the freezer. Corrected by moving foods.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food storage containers - identified with common name of food. Squirt bottles are not labeled with common name of foods.</td>
<td></td>
<td>o</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment. Back splash on griddle is dirty. Door handles and doors on freezers are dirty in storage area.</td>
<td></td>
<td>o</td>
</tr>
</tbody>
</table>

**Person in Charge**: AARON LONGSWORTH  
**Sanitarian**: RS/SIT# 3034  
**Date**: 02/27/2019  
**Licensor**: Auglaize County Health Department

PRIORITY LEVEL:  C= CRITICAL  NC = NON-CRITICAL

As per HEA 5302B  The Baldwin Group, Inc. (7/18)  
As per AGR 1268  The Baldwin Group, Inc. (7/18)